

Form PTO-1449		U.S. Department of Commerce Patent and Trademark Office		Atty. Docket No. P18435		Serial No. 09/589,887								
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (Use several sheets if necessary)				Applicant Gary LUZIO et al.										
				Filing Date June 9, 2000		Group 1651								
U.S. PATENT DOCUMENTS														
EXAMINER INITIAL		DOCUMENT NUMBER			DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE					
108		4	5	2	9	6	1	3	07/16/85	MEZZINO et al.				
		5	2	8	6	5	1	1	02/15/94	KLAVONS et al.				
		5	6	4	8	1	1	2	07/15/97	YANG et al.				
		5	7	0	7	8	4	7	01/13/98	CHRISTGAU et al.				
		5	8	6	6	1	9	0	02/02/99	BAREY				
FOREIGN PATENT DOCUMENTS														
		DOCUMENT NUMBER			DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES/NO					
108		0	6	6	4	3	0	0	07/26/95	E. P. O.				
		1	4	7	4	9	9	0	05/25/77	GREAT BRITAIN				
		8	9	1	1	2	6	4	8	12/28/89	W. I. P. O.			
		9	1	1	5	5	1	7	10/17/91	W. I. P. O.				
		9	4	1	2	5	7	5	11/10/94	W. I. P. O.				
		9	7	1	0	3	5	7	4	02/06/97	W. I. P. O.			
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)														
108		1	English Language Abstract of JP 8-112059.											
		2	Kravtchenko et al., Food Macromolecules and colloids; proceedings of a conference, Dijon, March 1994, 349-355, "Colloidal Stability and Sedimentation of Pectin-Stabilized Acid Milk Drinks".											
		3	Kravtchenko et al., "Characterization of Industrial High Methoxy Pectins", pages 27-35.											
		4	Parker et al., "Effect of the Addition of High Methoxy Pectin on the Rheology and Colloidal Stability of Acid Milk Drinks, pages 307-312.											
		5	Glahn, FIA-Japan, PEG/JK (dai-24a) - April 4, 1995, pages 1-6, Fig. 1 and pages 1-4, and pages 1-4, and pages 1-3.											
		6	Glahn et al., Gums and Stabilisers for the Food Industry 8, edited by Phillips et al., IIRL PRESS, "Properties and Food Uses of Pectin Fractions, pages 393-402.											
		7	Glahn, Prog. Fd. Nutr. Sci., Vol. 6, pp. 171-177, 1982,, "Hydrocolloid Stabilization of Protein Suspensions at Low pH".											
EXAMINER: <i>Nelson Pratt</i>					DATE CONSIDERED <i>3-13-02</i>									
*EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.														

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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

168	8	Speiser et al., Journal of the American Chemical Society, Vol. 68 Feb. 1946, pp. 117-133, "Effect of Molecular Association and Charge Distribution of the Gelation of Pectin".				
	9	Speiser et al., "Effect of Molecular Weight and Method of Deesterification on the Gelling Behavior of Pectins", 1946, pp. 287-293.				
	10	Kohn et al, Die Nahrung, Vol. 29, (1985)1, pp. 75-85.				
	11	Markovic et al., Experientia (Basel)40(8), 1984, pp. 842-843.				
	12	Industrial Gums - Polysaccharides and Their Derivatives, Third Edition, Ed. by Whistler et al, Academic Press, New York, 1993, Chapter 10, pages 257-291.				
	13	Matsuura et al., Agric. Biol. Chem., 51(6), 1675-1677, 1987, "Limit to the Deesterification of Citrus Pectin by Citrus Pectinesterase".				
	14	Hill et la., Food Technology, Vol. 3, March 1949, pp. 90-93, "Enzyme-Demethylated Pectinates and Their Gelation".				
	15	Jarvis, Plant, Cell and Environment (1984) 7, 153-164, "Structure and Properties of Pectin Gels in Plant Cell Walls".				
	16	Solms et al., Helv. Chim. Acta, 38, pp. 321-329, "Über den Mechanismus der enzymatischen Verseifung von Pektinstoffen".				
	17	Kohn et al, Collect. Chec. Chem. Commun., 33, pp. 264-269, "Distribution of Free Carboxyl Groups in the Pectin Molecule After Treatment With Pectin Esterase".				
✓	18	Rolin, "Calcium Sensitivity of High Ester Citrus Pectins", 1994, Oxford University Press, edited by Glyn O. Phillips et al., pages 413-422.				

EXAMINER

John R. Rao

DATE CONSIDERED

3-13-02

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